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## Chicken Wonton Cups



### Ingredients:

- 12 Wonton Wrappers, each cut into 4 squares
- Vegetable Oil
- 1/2 cup Mayonnaise
- 2 T. Cilantro, chopped
- 3 t. Fresh Lime Juice
- 3 t. Stonewall Kitchen Fresh Mango Chutney
- 2 t. Curry Powder
- 3 4 oz. Chicken Breasts, cooked and coarsely chopped

### Directions:

1. Preheat oven to 325 degrees F.
2. Place wonton squares on work surface, brush lightly with oil. Press each into mini muffin cup, oiled side down.
3. Bake until wonton cups are golden brown, about 10 minutes. Cool completely in tins. (Can be made 3 days ahead)
4. Whisk mayonnaise, cilantro, lime juice, chutney and curry in medium bowl to blend. Stir in chicken. Season with salt and pepper.
5. Spoon salad into wonton cups and serve.

Enjoy....